RESTAURANT OF THE MAUI MOON

NAPILI KAI® BEACH CLUB

For Reservation, please call
669-6271 ext. 4 or 5

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Your Dining Pleasures

Entrees include a visit to our Famous Salad Bar, Fresh Vegetable du Jour, Rice Pilaf or Potato of the Day, French Bread and Butter.

Seafood Selections

Fresh Island Shrimp Baked in Herb Butter .....
(House Specialty — Seasonal)

Tiger Prawns from Taiwan .....
Done to Perfection in Garlic Butter, Cream, White Wine

Lobster Tail..... Daily Quote
New Zealand Cold Water Lobster with Lemon Butter

Seafood in Brochette Hawaiian .....
Shrimp, Scallops, Mahi, Pineapple and Fresh Vegetable served with Lemon Butter Sauce on a Bed of Rice Pilaf

From The Grainlot

Veal Forestier .....
Sauteed Milk Fed Veal with Mushrooms, Brown Sauce, Heavy Cream and Garlic Butter. We use only Provimi Veal.

Filet Mignon.....
Petit Bacon Wrapped Filet, Sauce Béarnaise

Teriyaki Style Steak .....

New York Striploin.....

Catch of the Day

We offer a variety of fresh caught local fish when seasonally available. Baked, Grilled, Sauteed, Broiled or Poached.
..... Daily Quote

Onaga — Red Snapper — *The premium of all bottom fish—lives 1200 to 1600 feet deep.*

Mahi Mahi — *Our World Famous Gamefish*

Lehi — Orange Snapper — *Lives 200 to 300 feet deep.*

Ono — *A topwater gamefish known as Wahoo.*

Opaka Paka — Pink Deep Sea Snapper — *lives 400 to 500 feet deep.*

Ahi — *Our Hawaiian Legend Fish of Fire.*

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Gourmet Selections

Your Gourmet Entree Selection includes a visit to our famous Salad Bar, Fresh Vegetable, Rice Pilaf, Homemade Pasta or Potato of the Day, French Bread.and Butter.

Veal Normandy .....
Sauteed Milk Fed Veal in a Sauce of French Brown Sauce, Heavy Cream, Tart Apples, Calvados, Mushrooms and Butter.

Scampi Olowalu .....
(House Specialty) *Mexican Shrimp Sauteed in a Sauce of Garlic Butter, Capers, Heavy Cream, White Wine, and Lemon Juice.*

Spanish Red Shrimp a la Maison .....
Popular European Spanish Sword Shrimp Baked to Your Perfection in Herb Butter.

Crab Imperial — Baked .....
Famous Maryland Crab Dish of Crabmeat, Mayonnaise, Pimientos, Brandy, Lemon Juice. A must if you are a crab eater.

Veal Marsala .....
Renowned, Dry Marsala Wine from Italy enhances the French Brown Sauce with Butter, Mushrooms and Heavy Cream.

Lamb Rack —Marinated in Oil and Fresh Spices .....
Superior Lamb from Mainland USA. Breaded and Baked to Your Perfection. Sauce of Natural Juices, Mint and Dijon Mustard.

Beverages

Coffee, Kona Blend .....
The Bottomless Cup

Tea, per pot .....

Sanka .....

Milk .....

All Prices are subject to 4% State Excise Tax

Appetizers

Scampi Olowalu *(House Specialty)*

Artichoke Bottoms or Mushroom Caps with Crabmeat

Avocado Stuffed with Shrimp Salad *(seasonal)*

Mushroom Caps with Escargot

Steamed Artichokes
Served with Herb Mayonnaise and Clarified Butter (seasonal)

Salad Bar

Not too hungry?

Have a look at our SALAD BAR and see the number of interesting items we offer. Many fresh homemade salads with all the trimmings, hot homemade soups, fresh fruits in season, and a variety of cheeses. Something for everyone's palate. Especially for the weight conscious

The Maui Moon's Special Dinners

Entree includes Rice Pilaf, Potato of the Day, Fresh Vegetable du Jour, French Bread and Butter.
Salad Bar— extra

Mahi Mahi Almondine
Oven Baked in Lemon Butter, topped with Toasted Almonds.

Sauteed Chicken Breast
Topped with Fresh Herb Butter

Shrimp Canton
An Oriental Dish of Shrimp in Tempura Batter Deep Fried, served Oriental style on a Bed of Fried Rice with a tangy Sweet and Sour Sauce on the side.

Shrimp and Chicken
Sauteed, in Sherry Cream Sauce

Wine List

Any delightful dining experience is enhanced by a bottle of wine. Ask your waiter or waitress for our Wine List. We have a lovely selection, or try our House Wine well chilled.

Do they have red, red wine?

Desserts

Hawaiian Coconut Cake

Aloha Sundae
Macadamia Nut Ice Cream smothered with Kahlua and topped with whipped cream.

Strawberries Grand Marnier *(seasonal)*

Rich Ice Cream or Fresh Fruit Sherbets

Chef's Delight ..... Daily Quote

Breakfast

"A good breakfast makes for a good start for a day of Fun!"

A Different Type of Buffet Breakfast .....

Buffet only because you help yourself to the fruit, juice, dry cereal with cream from the salad bar while the waiter/ waitress is getting your hot items from the kitchen:

Juice
Fruit
Toast
Hot Cakes
Choice of One Meat

Dry Cereal or Hot
Hot Danish
1 or 2 Eggs (no omelettes)
French Toast

A La Carte

One Egg.....
Two Eggs.....
Meats: Portuguese Sausage.....
Pork Sausage (mild).....
Grilled Ham.....
Crisp Bacon.....
Juice.....
Fresh Fruit.....
Danish.....
Toast.....
Hot Cereal or Dry.....
French Toast.....
Hot Cakes.....

Build Your Own Omelette *(with toast)* .....

Mushroom
Celery
Ham

Onion
Cheese
Green Peppers

Beverages

Hot Coffee.....
Hot Tea.....
Milk.....

Luncheon

"Dine watching the waves, whales or bikinis"

The Napili Fruit Boat
A scooped out pineapple filled with a variety of fresh fruit and topped with sherbet or cottage cheese

Crab Delight
A ripe Tomato or Papaya half filled with crabmeat and with the dressing of your choice.

Sandwiches

Teahouse B.L.T. ..... Tuna Melt .....
Grilled Cheese ..... Tuna Salad .....
Grilled Ham & Cheese ..... Chicken Salad .....
All above items served with Cole Slaw

Napili Kai Club Sandwich .....
A slice of turkey, plus crispy bacon, juicy ripe tomato, ham & cheese and fresh lettuce - a meal in itself.

Teahouse Burger .....
with Cheese .....
Broiled choice beef on toasted bun. Served with lettuce, onion, tomato & french fries

Waist Liner .....
Lo-Cal deluxe, broiled hamburger with cottage cheese & fresh tomato slices

Bay Submarine .....
French fried fish fillet served on French roll with french fries

French Dip .....
Thin slices of prime beef piled high on a french roll served with au jus and french fries

Shrimp a la Louis .....
Cold water shrimp served on chilled greens and served with 1000 island dressing

Hound Dog .....
Deluxe giant hot dog (¼ lb.) served with french fries

Fish & Chips .....
Served in a basket

Fried Chicken .....
Honey dipped and battered and served in a basket complete with french fries

Chef's Special .....
Do ask—it could be anything from Soup & Sandwich to Quiche to stuffed Crepes—A surprise daily!

The Monte Cristo .....
A favorite from Spain—a sandwich filled with Ham, Turkey and Swiss Cheese, egg dipped and grilled—complete with Russian Dressing

Something a little different and wonderful in the tropics
Tomato or Papaya Surprise .....
with Tuna or Chicken Salad stuffing and your choice of dressing

Side Orders a la Carte

French Fries ..... Onion Rings .....
N.K. Pototo Delight ..... Toast .....
Soup, different daily .....

Dessert

Ice Cream .....
Ask what flavours are available—we keep trying new ones

Don't forget cocktails are also available or how about a delicious glass of cold wine with your lunch.